

**ABSTRACT****CONVEYOR TYPE OVEN**

[0036] A conveyor type oven (10) for processing food products (32) and a method of use that includes heating sections and/or zones, each of the heating sections/and or zones being individually temperature controlled. The conveyor type oven (10) comprises an oven housing (12) forming an oven cavity (14), the oven housing (12) having an inlet opening (16) and an exit opening (18) each in communication with the oven cavity (14), a conveyor system (20) disposed through the inlet opening (16), the oven cavity (14), and the exit opening (18) for transporting food products (18) through the oven cavity (14) for processing the transported food product (32), a first heating section (22) forming a first heating zone (38) disposed within the oven housing (12) positioned on one side of the conveyor (20), the first heating section (38) includes a first type of radiant heat emitter (36) focusing radiant heat toward the conveyor (20); a second heating section (24) disposed within the oven housing and positioned on an opposing side of the conveyor (20) from the first heating section (22), the second heating section (24) may include an inlet heating zone (44) and an outlet heating zone (46), each of the inlet and outlet heating zones having a second type heat emitter (40) substantially focusing radiant heat toward the conveyor (20), and a temperature control system (26) connected to the heat emitters (36, 40) of the first heating zone (38), the inlet heating zone (44), and the outlet heating zone (44) in a manner to monitor and selectively control the temperature of each heating zone separately from the temperature control of the other heating zones.

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